

PREFACE

The Idaho Food Safety and Sanitation Manual was developed primarily to serve as a training publication for the mandatory supervisory program. However, during the review process by food industry representatives and the various health agencies, it was recommended that the manual be a multi-use publication for the food industry. Therefore, the manual has been modified so it can be of greater utility in the hands of the food industry license holder, manager, and supervisor.

The manual provides the following uses to the food industry:

- Serves as a training manual for the mandatory supervisor training program;
- Serves as a general information publication for understanding why food safety and sanitation is important to the food industry;
- Emphasizes only food safety and sanitation areas that are directly related directly to causes of foodborne diseases and outbreaks;
- Serves as a resource manual in association with the Idaho Food Code; and
- Serves as a guide for training employees below the supervisor level.

The manual includes note space on the right margin of each page so additional information or comments can be added to suit the needs of the user. Also, it has been printed in loose-leaf form so individual pages (or complete sections) can be readily copied.

The health agencies of the State of Idaho encourage each food establishment to use the manual to its maximum potential. The greatest tribute to the customers served is to put food safety and sanitation principles into everyday practice. The reward will be safe food and a popular business.

Should the user of this manual have food safety or sanitation questions which are not covered in this manual or the Idaho Food Code, contact your health agency identified on the inside front cover for assistance.

The Idaho Department of Health and Welfare appreciates the significant contributions made by the food industry, health agencies and others who were sufficiently interested to provide constructive comment during the preparation of the manual.

To view/download the entire manual, click [here](#).

To view the manual by chapter, click on each chapter title below.

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